



Starters

Lamb shoulder croquette

Wholegrain mustard mayonnaise, Celery salad

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Cured Loch Duart salmon

Pickled cucumber, horseradish

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Chicken and wild mushroom terrine

Kohlrabi remoulade, crab apple jelly

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Leek and potato soup

Truffle oil and chive potatoes

Please let us know if you have an allergy or intolerance to any food.

Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

Please note there is a 12% service charge added to your bill. This is discretionary and can be removed at your request.



Mains

Roast loin of pork

Seasonal vegetables, apple sauce

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Roast sirloin of beef

Yorkshire pudding, traditional roast garnish, red wine sauce

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Roast Monkfish

Roasted cauliflower, tender stem broccoli, caper butter

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Butternut squash risotto

Old Winchester, rocket salad

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Desserts

Dark chocolate Delice
coffee ice cream

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Vanilla cheesecake
berry compote, basil sorbet

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Crème Brûlée
Shortbread biscuit

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Sticky toffee pudding
Salted caramel ice cream

Two Courses £40 per person

Three Courses £45 per person

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